



P L A T I N U M

4Qt. Stainless Steel Dual Deep Fryer



Model EDF-401T

Instruction Manual

Before operating your new appliance, please read all instructions carefully and keep for future reference.

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read all instructions before operating.
2. Do not touch hot surfaces. Use handles or knobs if applicable.
3. This appliance produces heat. Do not use appliance on any surface that may be sensitive to heat damage.
4. Remove all packaging plastics and other materials from unit before operating.
5. Wash all removable accessories before using for the first time.
6. To protect against electrical shock, do not immerse cord, plug or appliance itself in water or other liquids.
7. Close supervision is necessary when appliance is used by or near children.
8. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
9. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return the appliance to the nearest authorized service facility for examination, repair or adjustment.
10. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
11. Do not place any of the following materials in the unit: Paper, cardboard, plastic and / or similar non-food materials.
12. Some countertop and table surfaces, such as Corian®, wood, stone and/ or laminates, are not designed to withstand prolonged heat generated by certain appliances. It is recommended by countertop manufacturers and Maxi-Matic that a hot pad or trivet be placed under your Elite deep fryer to prevent possible damage to the surface.
13. Do not use outdoors.
14. Do not let cord hang over edge of table or counter or touch hot surfaces.
15. Do not place on or near a hot gas or electric burner, or in a heated oven.
16. Always attach plug to appliance first, then plug cord into wall outlet. To disconnect, turn control(s) to OFF position, then remove plug from wall outlet.
17. Oversized foods or metal utensils must not be inserted in the appliance as they may cause a fire or risk of electrical shock.
18. A fire may occur if the appliance is covered or touching flammable material including curtains, draperies, walls and the like when in operation.
19. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, involving a risk of electrical shock.
20. Extreme caution should be exercised when using containers constructed of a material other than metal or glass.
21. Always place the deep fryer on a stable surface and keep all flammable materials away from the unit during operation.
22. Make sure that the deep fryer is never near or on a switched-on stove or cooking surface.
23. Before you use the deep fryer it must be filled with the required amount of oil or fat. **Never use the deep fryer without oil or fat because this could damage the unit.
24. If the deep fryer and/or cord are damaged, they must be repaired by a professional service department. Do not try to repair the unit yourself or replace the damaged cord. This requires special tools. Always contact our Customer Service Department for replacement parts.
25. Be sure not to damage the heating element. (Do not bend or dent.)

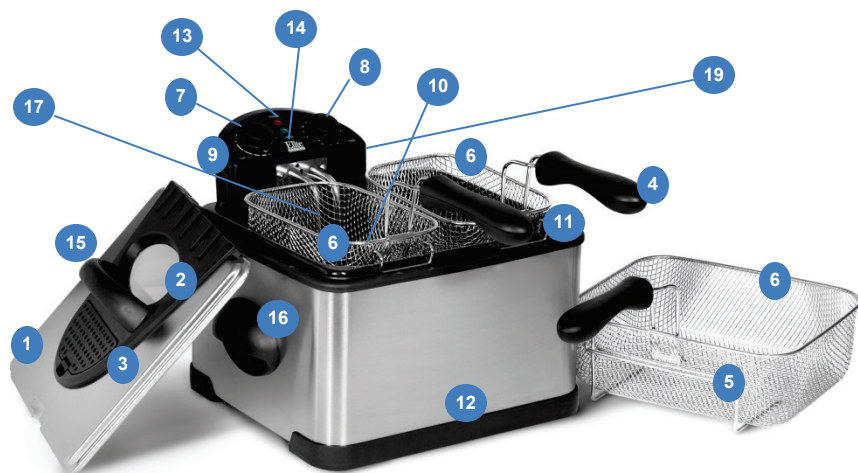
IMPORTANT SAFEGUARDS

26. The electrical component is equipped with a safety heat switch, which ensures that the heating element can only function when the element is correctly placed on the fryer.
27. Do not overload the basket. For safety reasons never exceed the maximum quantity.
28. The oil level must always be between the MIN and MAX markings.
29. If the fryer has a removable pot, never remove it while the deep fryer is on.
30. The cooking times are given as guidelines only.
31. The oil must be filtered regularly and changed after 8 to 12 uses.
32. If you use solid vegetable shortening, cut it into pieces and melt it over slow heat in a separate pot beforehand, then slowly pour it into the deep fryer pot. Never pour shortening directly into the deep fryer pot or basket as this will lead to deterioration of the appliance.
33. Before you use the deep fryer it must be filled with the required amount of oil or fat. ****Never use the deep fryer without oil or fat because this could damage the unit.**
34. **Never move the deep fryer during use.** The oil becomes very hot. Wait until the unit and the oil has completely cooled down before moving.
35. This deep fryer is protected with a thermal safety device which switches the machine off automatically if it over heats.
36. Extreme caution must be used when moving fryer containing hot oil.
37. Be sure handles are properly assembled to basket and locked in place. See detailed assembly instructions.
38. Never immerse the appliance in water.
39. Never leave the deep fryer unattended while in use.
40. Always ensure the safety of children if they are near the deep fryer.
41. **In the case of overheating, the thermal protective device will switch off the fryer automatically. This device is a small reset button found either on the underside of the electrical component, or in the cord storage compartment. It can be re-activated by pushing the button in again with a pointed object (e.g. a pen).**

****Disconnect from power outlet before resetting!**

SAVE THESE INSTRUCTIONS
THIS PRODUCT IS FOR HOUSEHOLD USE ONLY!

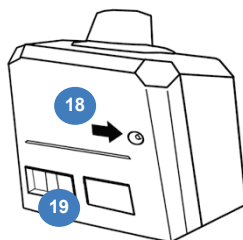
PARTS IDENTIFICATION



- | | |
|--|---|
| 1) Lid | 11) Removable Oil Tank |
| 2) Viewing Window | 12) Main Body |
| 3) Filter Compartment | 13) Power Indicator Light(Red) |
| 4) Basket Handle | 14) Temperature Ready Light(Green) |
| 5) Basket Drain Support | 15) Lid Handle |
| 6) Wire Basket | 16) Main Body Handle |
| 7) Temperature Control Knob | 17) Safety Switch (behind heating element on the control box) |
| 8) Timer Control Knob | 18) Reset Button |
| 9) Control Box | 19) Power cord Inlet (on the back of Control Box) |
| 10) Heating Element (underneath baskets) | |

Reset Function: Your appliance is equipped with safety features. To prevent overheating, the thermal protective device will switch off the fryer automatically. This device is a small reset button found either on the backside or underside of the electrical component, or in the cord storage compartment. It can be re-activated by pushing the button in again with a toothpick or non-metal object.

****Disconnect from power outlet before resetting.**



SHORT CORD PURPOSE

NOTE: A short power cord is provided to reduce the risk of personal injury resulting from becoming entangled in or tripping over a longer cord. **Longer power-supply cords or extension cords are available and may be used if care is exercised in their use.**

If an extension cord is used: (1) the marked electrical rating of the extension cord should be at least as great as the electrical rating of the product; (2) the extension cord should be arranged so that it will not drape over the countertop or tabletop where it can unintentionally be pulled on or tripped over by children or pets.

POLARIZED PLUG

If this appliance is equipped with a ***polarized plug*** (one blade is wider than the other), please follow the below instructions:

To reduce the risk of electrical shock, this plug is intended to fit into a polarized outlet only one way. If you are unable to fit the plug into the electrical outlet, try reversing the plug.

If the plug still does not fit, contact a qualified electrician. Never use the plug with an extension cord unless the plug can be fully inserted into the extension cord. Do not alter the plug of the product or any extension cord being used with this product. Do not attempt to defeat the safety purpose of the polarized plug.

SAFETY TIPS

- **THIS DEEP FRYER IS ONLY SUITABLE FOR USE WITH OIL OR LIQUID FAT AND NOT FOR USE WITH SOLID FAT. IF SOLID FAT IS USED, WATER CAN BECOME TRAPPED INSIDE AND THE HOT FAT MAY SPEW OUT WITH CONSIDERABLE FORCE.**
- Never switch on the deep fryer without oil or liquid fat, as this could damage the machine. Also, do not place any other liquids such as water or other substances in the pan.
- Place the deep fryer on a dry, stable surface. Since the deep fryer becomes hot during use, make sure that it is not too close to other objects.

BEFORE FIRST USE

- Remove all printed documents and any other packaging materials.
- Pull out all removable parts and wash gently with hot water. **Do not immerse the power cord and Control Box Assembly & Heating Element of the deep fryer into any liquids.** Dry all parts thoroughly before assembling.
- Do not operate the fryer without enough oil in the oil tank.
- The Deep Fryer should always be placed on a flat and stable surface where the power cord is out of reach from children and away from accidental entanglement.

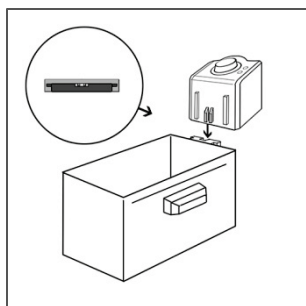
Tips:

- When you fry several different kinds of food, always fry the food that uses the lowest temperature setting first.
- Do not mix different types of oil for frying.
- Frying already pre-cooked foods may take less time to fry than completely raw food.
- Replace the oil after each 10-15 uses; or earlier if the oil becomes brown and thick.

HOW TO USE YOUR DEEP FRYER

SETTING UP THE DEEP FRYER:

1. Make sure the Deep Fryer is **UNPLUGGED** when assembling.
2. Make sure the temperature control knob is set to the OFF or 0 position.
3. Place main body (11) on a flat, stable surface.
4. Insert oil tank (10) into main body (11).
5. Align grooves of Control Box (8) with grooves found on the main body (11). This will properly engage the small Safety Switch and ensure proper activation. Push down firmly to secure. If Safety Switch is not properly engaged, the unit will not power on.



Safety Switch Alignment

MAKE SURE TO ENGAGE THE SAFETY SWITCH:

During assembly, make sure the control box is secured properly to the slots on the back of the body frame. This will properly engage the small safety switch and ensure proper activation. Otherwise the fryer will not power on.

6. Fill Oil Tank with Vegetable oil. **NOTE:** The oil level should always be between the MIN and MAX level of the Oil Tank. Do not exceed the

HOW TO USE YOUR DEEP FRYER (CONT.)

maximum fill line as boiling oil may overflow during frying and can cause severe burns.

For best results we recommend vegetable oil.

7. To assemble handle (4), squeeze tines of handle together and insert into bracket of the wire basket.
8. Place wire basket (6) into oil tank (10) and allow it to hang and rest on the backside of the oil tank (10).
 - Your new deep fryer comes with 3 frying baskets.
 - The two smaller baskets can be used simultaneously if frying multiple foods at once.
 - The single larger basket should be used alone to fry larger portions.
 - NOTE: Never use different types of oil at the same time as this may cause the oil to overflow.

MAX	16 CUPS/ 4 Qt.
MIN	14 CUPS/ 3.4Qt.

OPERATION:

1. Attach the magnetic power cord to the inlet on the back of the control box.
2. PLUG the power cord into an outlet.
3. Turn the Timer knob to the ON position or to the desired time, the RED indicator light will turn on.
4. Move the Thermostat knob to desired temperature setting according to the particular recipe you are using.
5. While the oil is preheating, prepare the food that is going to be fried.
6. When the oil has reached the set temperature, the GREEN light will turn on and you are ready to add food to the fryer.
 - **NOTE:** During the frying process, the oil temperature may drop when adding new food to be fried, the Green light will periodically change to the Red light and back.
7. When placing the food into the basket, make sure it is as dry as possible. Do not add water, ice or wet food, it may cause HOT OIL SPLATTER.
8. When frying frozen food, clear off any ice particles and thaw food thoroughly.

NOTE: No matter what the recipe, food must be dried thoroughly before frying. Otherwise, the moisture may cause foaming of the oil and overflowing.

9. Do not overfill the basket.
10. Lower basket(s) of food into hot oil and cover fryer w/ lid.

WARNING: DO NOT TOUCH THE CONTROL KNOB DURING THE FRYING PROCESS. HOT STEAM MAY BE RELEASED AND MAY CAUSE INJURY.

- Remove food after desired cooking time has elapsed. Take care to remove foods before it starts soaking up too much oil.

HOW TO USE YOUR DEEP FRYER (CONT.)

RESET BUTTON:

- If your deep fryer's heating elements shut off in the middle of frying and does not come back on, unplug the unit and allow it to cool off up to 10-minutes. Re-plug the power cord and power back on.
- If the deep fryer still does not power on or heat up, please locate the 'Reset Button' on the control box. It is located on the BACK of the control box next to the power cord socket.
- The Reset Button is located inside a small hole. Unplug the deep fryer from any power outlet. Use a small thin tool to stick into the small hole to push in on the Reset Button and hold for 3 seconds.
- Re-plug the power cord and power back on.

FRYING GUIDE:

The frying times given in the chart are ONLY a guide and should be adjusted accordingly to the quantity of food being fried.

FOOD	Temp. °F	Amount	Estimated Time
Cheese (frozen, breaded nuggets)	375°	2 to 3 Cups	2-4 minutes
Chicken (frozen, breaded nuggets)	375°	2 to 3 Cups	3-5 minutes
Chicken (raw, breaded)	375°	3 to 4 pcs	13-18 minutes
Fish Fillet (frozen, breaded)	350°	3 to 4 pcs	7-8 minutes
Fish Fillet (raw, breaded)	325°	3 to 4 pcs	3-4 minutes
Onion Rings (frozen, breaded)	375°	8 to 10 rings	4-6 minutes
Onion Rings (raw, breaded)	375°	8 to 10 rings	1 ½-2 ½- minutes
Potatoes (French fries, frozen)	375°	2 to 3 Cups	8-12 minutes
Potatoes (French fries, raw)	370°	2 to 3 Cups	3-6 minutes
Shrimp (frozen, batter/beaded)	375°	8 to 10 pcs	5-7 minutes
Shrimp (raw, batter/beaded)	375°	8 to 10 pcs	3-5 minutes

*The frying times given in the chart are only a guide and should be adjusted accordingly to the quantity of food being fried.

HOW TO USE YOUR DEEP FRYER (CONT.)

AFTER THE FOOD IS FRIED:

1. Make sure to turn the temperature and timer control knobs to the 'OFF' position and unplug the deep fryer.
2. Once food is done cooking, remove the lid, and hang the basket(s) on the hook and let any excess oil drip into the oil pot.
Warning: Removing the lid will release hot steam. Take extreme care when handling. Keep face and bare skin clear of any steam release.
3. Remove the basket(s) and place the food on paper towels to absorb excess oil. **Do not touch the basket(s) while still hot. Always use the handle.**
4. Transfer food to a clean dish without the paper towels.
5. Place the basket(s) into the deep fryer.
6. If you are frying more than one batch, ensure the oil re-heats to the required temperature.
7. When frying is complete, turn controls to OFF position.
8. Disconnect the power cord. Allow the machine and the oil to cool completely before attempting to move or clean.

PLASTIC LID:

- When your deep fryer reaches high temperatures and the plastic lid is left on your deep fryer for a prolonged period of time, this may result in slight warping of the shape of the lid.
- Once the temperature has cooled down, the lid should reshape itself back to its original form.
- It is recommended to not leave the plastic lid on the deep fryer during operation for any longer than 10-minutes at a time.

CARE AND CLEANING

1. Remove the lid and baskets.
WARNING: Before cleaning the deep fryer, make sure that it is disconnected from the power outlet, make sure the unit and the oil has completely cooled. Oil retains its temperature for a long period after use. Do not attempt to carry or move the deep fryer while the oil is hot.
2. Wait for the fryer to cool, lift out the Control Box Assembly & Heating element.
3. Remove the oil pot and pour out the oil. It is recommended to filter the oil after each use if you are to re-use the oil again.
4. After removing the oil pot, the fryer can be divided into separate components to clean.
5. The oil pot and the main body can be immersed into water to clean.
6. **Note: Do not use abrasive scrubbing brushes or chemical cleaners to clean the unit.**
The Control Box & Heating Element should be wiped clean with



CARE AND CLEANING (CONT.)

absorbent paper towels. Then use a damp cloth and a mild soap to clean.

WARNING: NEVER immerse the Control Box & Heating Element into water to clean.

7. Dry all parts thoroughly.

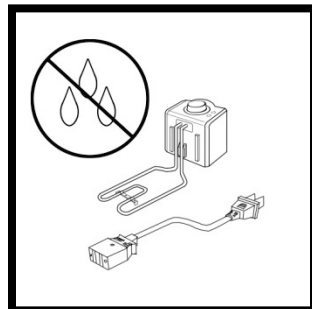
HOW TO REPLACE THE FILTERS:

Your carbon filter (black piece) should be changed every 6 months.

The oil filter (white piece) should be changed every 12 months.

- 1) Unclip and remove the filter cover.
- 2) Take out both white and black filter pieces.
- 3) Throw out old filters and replace with new filters. Make sure the White filter piece rests on the metal surface BELOW the carbon filter (black piece).

NOTE: Filters can be gently rinsed in warm soapy water as well and reused again. But it will need to be replaced after considerable amount of usage.



STORING YOUR DEEP FRYER:

Always allow the appliance to cool completely before storing. Store the appliance in a dry location. Keep the power cord out of reach of children.

RECIPES

BATTER VARIETY

The following are a few quick recipes with different types of batter to use with a variety of foods to fry up in the deep fryer for a delicious meal.

Beer Batter:

Mix together 1 ½ cups of flour and 1 ½ cups of any kind of beer in a large mixing bowl. Cover the bowl after mixing and allow the batter to sit at room temperature for approximately 3 hours. When ready to fry, dip desired food into the batter and follow the directions for frying battered foods in this booklet.

Egg Batter:

Combine 2 egg yolks, ¾ cup of flour, 1-½ teaspoons of vegetable oil, ½ teaspoon of salt and 1 cup of milk. Mix thoroughly. Add more milk if desired to adjust the density of the mixture. When ready to fry, dip desired food into the batter and follow the directions for frying battered foods in this booklet.

Egg Coating:

Combine 2 whole eggs with 1-½ teaspoons of vegetable and a pinch of salt and pepper to taste. When ready to fry, dip desired food into the mixture and follow the directions for frying foods in this booklet.

Extra Crispy Coating:

Beat together ½ cup milk and one whole egg in a small mixing bowl. In a separate bowl, mix together ½ cup of flour and any of your favorite seasonings such as salt, pepper, chili powder, garlic powder, etc. When ready to fry, dip desired food into the wet mixture first, then dip into the dry flour mixture. Then follow the directions for frying foods in this booklet.

Bread Crumb Coating:

Beat together 1 ½ teaspoons of vegetable oil and 2 egg yolks in a small mixing bowl. In a separate bowl, mix together ½ cup of bread crumbs, 1/3 cup of flour plus any of your favorite seasonings such as salt, pepper, chili powder, garlic powder, etc. When ready to fry, dip desired food into the wet mixture first, then dip into the dry bread crumb mixture. Then follow the directions for frying foods in this booklet.

TIPS FOR FRYING FOOD WITH BATTER COATING

- Make sure food is always sliced thinly and evenly. This helps the food to be fried evenly.
- Shake off any excess flour or bread crumb coating to prevent any clumps from forming when frying.
- If you wish to use the basket when frying foods coated with batter, it is recommended to lower the basket into the hot oil first and then gently and carefully place battered foods into the oil directly. This will prevent the batter from catching and sticking to the wiring of the basket.
- Never fill the basket more than 2/3 full. In order to cook evenly, the food needs space for the frying oil to fry each side.

RECIPES

FRIED CHICKEN WITH CREAMY GRAVY

1/2 cup milk	1/4 teaspoon poultry seasoning
1 egg, beaten	1 (4 pound) whole chicken, cut into pieces
1 cup all-purpose flour	3 cups vegetable oil
2 teaspoons garlic salt	1 cup chicken broth
1 teaspoon paprika	1 cup milk
1 teaspoon ground black pepper	

- In a medium bowl, beat together 1/2 cup milk and egg.
- In a re-sealable plastic bag, mix together the flour, garlic salt, paprika, pepper and poultry seasoning.
- Place chicken in bag, seal, and shake to coat. Dip chicken in milk and egg mixture, then once more in flour mixture. (Reserve any remaining flour mixture.)
- In the deep fryer, heat oil to 365°F until ready.
- Place coated chicken in the hot oil, and brown on all sides. Reduce heat to 325°F, and continue cooking chicken until tender, about 30 minutes. Remove chicken from fryer, and drain on paper towels.
- Discard all but 2 tablespoons of the frying oil and place into a saucepan over low heat. Stir in 2 tablespoons of the reserved flour mixture. Stirring constantly, cook about 2 minutes. Whisk in chicken stock.
- Stir in 1 cup milk, and bring all to a boil over high heat, stirring constantly. Reduce heat to low, and simmer for about 5 minutes.
- Serve immediately with the chicken.

BEIGNETS

Vegetable oil for frying	1/3 c. butter
1 c. all-purpose flour	1/4 tsp. salt
4 tsp. sugar	1 tsp. vanilla extract
1/4 tsp. nutmeg	4 eggs, at room temp.
1 c. water or milk	

- In the deep fryer, heat oil to 350°F degrees.
- Meanwhile, combine flour, sugar and nutmeg, set aside. In medium saucepan heat water or milk, butter and salt over medium heat until boiling and butter is melted. Add vanilla, then add flour mixture all at once.
- Stir briskly with a wooden spoon until mixture leaves sides of pan and forms a ball. Continue stirring a few minutes more until dry.
- Remove from heat and beat until slightly cooled.
- Add eggs, one at a time, beating well after each addition. Using 2 spoons, shape a generous tablespoon dough into an oblong and drop into hot oil.

RECIPES

BEIGNETS CONTINUED...

- Fry 3 or 4 at a time, turning beignets as they rise to the surface. Fry 3 to 4 minutes, until golden brown.
- Drain on paper towels and sprinkle immediately with sifted confectioners' sugar. Repeat with remaining batter.
- Makes about 2 dozen beignets

SHRIMP EGG ROLLS

1 c. sifted flour

3 eggs

2 c. minced cooked shrimp

1 c. finely chopped celery

1/4 c. minced bamboo shoots

1/4 c. minced water chestnuts

1 tbsp. finely chopped onion

1 qt. corn oil

1/2 tsp. salt

1/4 tsp. Accent

- Combine flour, 1-cup water and 2 eggs. Beat at low speed of electric mixer for 5 minutes. Set aside for at least 15 minutes.
- Mix shrimp, celery, bamboo shoots, water chestnuts, onion, 2 tablespoons corn oil and seasonings thoroughly.
- Heat heavy 6-inch skillet until drop of water will sizzle. Grease lightly with corn oil before cooking each skin. Hold skillet off heat; pour 2 to 3 tablespoons batter into pan, moving and tilting pan while pouring. Pour excess back into bowl of batter; return skillet to heat. Batter will set very quickly.
- Cook just until set and edge curls slightly. Turn out onto dry dishtowel until ready to roll.
- Place about 2 tablespoons filling in center of each skin; brush edge with beaten egg. Fold nearest edge over filling; fold over sides about 1 inch. Roll skin; seal with beaten egg. Pour enough of remaining corn oil into deep fryer or skillet to fill 1/3 full.
- Heat over medium heat to 375 degrees or until 1-inch square of bread turns brown in 10 seconds.
- Add several egg rolls slowly; fry until lightly browned on all sides, turning as needed. Drain on absorbent paper. Repeat with remaining rolls. Yield: 15 egg rolls.

RECIPES

FUNNEL CAKE

2 c. flour

1 tsp. baking powder

1/2 tsp. salt

2 eggs

1 1/2 c. milk

- Combine all the above ingredients in order. Mix thoroughly.
- Heat cooking oil in deep fryer until correct temperature.
- Put batter in funnel (be sure to cover hole with one finger), then, holding the funnel over hot oil (be very careful!), release some of the batter in circular motion, then criss-crossing motions to form one funnel cake.
- The funnel cake will rise quickly and expand - so be careful how much batter you use.
- Cook to light golden brown on both sides.
- Remove from oil and place on paper towels.
- Sprinkle with powdered sugar and serve warm.

GOLDEN FRIED ONION RINGS

6 med. mild white onions

1 1/8 c. sifted flour

1/2 tsp. salt

1 egg, slightly beaten

1 c. milk

- Slice onion 1/4 inch thick and separate into rings.
- Combine remaining ingredients in a bowl and stir just until dry ingredients are moistened.
- Dip onion rings into flour mixture.
- Fry several at a time in a deep fryer until golden brown. Drain on paper towel and sprinkle with salt.

RECIPES

BUFFALO WINGS

24 wings (4 lbs.)

Salt & pepper (optional)

4 c. cooking oil

1/4 c. butter

2 to 5 tsp. hot sauce

1 tsp. white vinegar

- Cut off tips and separate wings at joint; sprinkle with salt and pepper, to taste.
- Heat oil in deep fat fryer or large heavy pot. When quite hot, add 12 wings and cook 10 minutes, stirring occasionally.
- When wings are golden brown and crisp, remove and drain well. Add rest of wings; repeat process.
- Meanwhile, melt butter in saucepan; add hot sauce, to taste and vinegar. Pour sauce over wings and mix well to cover.
- Serve with Blue Cheese Dressing and celery sticks.

CORN DOGS

1/2 c Yellow corn meal

1/2 c Flour

1 tsp Honey

1/2 tsp Salt

1 ea Egg, lightly beaten

6-8 Hot Dogs / Frankfurters

6 ea Skewers or sticks

1 tbsp Sugar

1 tsp Baking powder

1/2 c Milk

1 tbsp Melted shortening

- Combine the cornmeal, flour, sugar, mustard, baking powder and salt, mixing well.
- Add the milk, egg and shortening, mixing until very smooth.
- Pour the mixture into a tall glass. Put the frankfurters on sticks.
- Dip them into the cornmeal batter to coat them evenly.
- Deep fry in oil heated to 375 degrees until golden brown, about two minutes.
- Drain on paper towels.

RECIPES

BEER BATTER FISH FILETS

1 cup all-purpose flour	1/2 cup milk
1 teaspoon salt	2 eggs
1 teaspoon baking powder	2 pounds cod fillets
1/2 teaspoon dried dill weed	2 quarts vegetable oil for frying
3/4 cup beer	

- In a large bowl, mix together flour, salt, baking powder, and dill. Add beer, milk, and eggs; mix well.
- Place fish fillets in batter mixture, coat well, and let stand for 15 minutes.
- Heat deep fryer to 375°F. Place fish in hot oil, and fry until golden brown.
- Cook fish in batches to maintain oil temperature. Serve.

FRIED GREEN TOMATOES

3-4 lg. green tomatoes	1 tbsp. seasoning salt
2 c. flour	2 eggs
1 tbsp. salt	2 c. milk
1 tbsp. pepper	Oil for frying

- Cut tomatoes into almost 1/2-inch thick slices.
- Mix flour, salt, pepper and seasoning salt in one bowl.
- Mix eggs and milk in another bowl. Dip each tomato slice into the milk mixture, then into the flour, back to the milk and then to the flour again, coating well.
- Heat oil in a deep fryer to 350 degrees and add battered tomato slices a few at a time, and cook for 5 minutes or until golden brown.

CHURROS

Vegetable for frying	1 cup all-purpose flour
1 cup water	3 eggs
1/2 cup margarine or butter	1/4 cup sugar
1/4 teaspoon salt	1/4 teaspoon ground cinnamon

- Prepare to fry the churros by heating oil in deep fryer to 360 degrees F.
- To make churro dough, heat water, margarine and salt to rolling boil in 3-quart saucepan; stir in flour.
- Stir vigorously over low heat until mixture forms a ball, about 1 minute; remove from heat.
- Beat eggs all at once; continue beating until smooth and then add to saucepan while stirring mixture.

RECIPES

CHURROS CONTINUED...

- Spoon mixture into cake decorator's tube with large star tip (like the kind use to decorate cakes).
- Squeeze 4-inch strips of dough into hot oil. Fry 3 or 4 strips at a time until golden brown, turning once, about 2 minutes on each side. Drain on paper towels.
- Mix Sugar and the optional cinnamon; roll churros in sugar mixture.

SWEET & SOUR CHICKEN

MARINADE:

1/2 tsp. salt
1 1/2 tsp. soy sauce
1 tbsp. cornstarch
1 tbsp. cold water

BATTER:

1/2 c. chicken coating mix
1/2 c. ice water
1 egg yolk

SWEET AND SOUR SAUCE:

1/2 c. Kraft Sweet and Sour Sauce
1/4 c. chicken broth
1/4 c. water
1/2 tsp. cornstarch
1 green pepper, cut into 1 inch pieces
1 med. carrot, sliced inch long then lengthwise
1/2 c. sliced water chestnuts
1 can chunk pineapple

- Combine marinade ingredients in a small bowl. Add chicken, mix well. Let stand 30 minutes.
- Combine batter ingredients in a medium bowl until just mixed. Do not stir to blend.
- Combine Sweet and Sour Sauce, chicken broth, water and cornstarch in a small bowl, set aside.
- Heat oil in deep fryer to 350 degrees
- While oil is heating, coat each piece of chicken with batter. Reduce heat to medium.
- Carefully lower coated chicken into hot oil with fryer basket.
- Deep fry chicken 3 minutes or until browned. Remove from oil.
- Turn heat up to high and heat oil to 400 degrees.
- Carefully place chicken all at once in hot oil and deep-fry until crisp, about 30 seconds.
- Remove chicken, draining well. Place on platter.
- Using a fry pan, place 2 tablespoons oil. Heat to medium. Stir-fry green peppers, carrots and water chestnuts 2 minutes.
- Add Sweet and Sour Sauce mixture. Stir in pineapple. Stir-fry until sauce has thickened. Remove from heat.
- Stir in chicken and serve immediately. Makes 4 servings.

LIMITED WARRANTY* ONE (1) YEAR
WARRANTY IS ONLY VALID WITH A DATED PROOF OF PURCHASE

1. Your small kitchen appliance is built with precision, inspected and tested before leaving our factory.
2. It is warranted, to the original purchaser to be free from any manufacturing defects under normal use and conditions for one (1) year, cord excluded. This Warranty applies only to the original purchaser of this product.
3. If you need to exchange the unit, please return it in its original carton, with a sales receipt, to the store where you purchased it. If you are past the store's allowed return policy period, please see the enclosed Warranty.
4. If you use your appliance for household use and according to instructions, it should give you years of satisfactory service.
5. During the one-year warranty period, a product with a defect will be either repaired or replaced with a new or reconditioned comparable model (at our option) when the product is returned to our Service Center. (See the "Returns" section below).
6. The repaired or replacement product will be in warranty for the remaining balance of the one-year warranty period and an additional one-month period.
7. **This limited warranty covers appliances purchased and used within the 50 contiguous states plus the District of Columbia and does NOT cover:**
 - Damages caused by unreasonable use, neglect, normal wear and tear, commercial use, improper assembly or installation of product.
 - Damages caused in shipping.
 - Damages caused by replacement or resetting of house fuses or circuit breakers.
 - Defects other than manufacturing defects.
 - Breakage caused by misuse, abuse, accident, alteration, lack of proper care and maintenance, or incorrect current or voltage.
 - Lost or missing parts of the product. Parts will need to be purchased separately.
 - Damages of parts that are not electrical; for example: cracked or broken plastic or glass.
 - Damage from service or repair by unauthorized personnel.
 - Extended warranties purchased via a separate company or reseller.
 - Consumer's remorse is not an acceptable reason to return a product to our Service Center.

***One Year Limited Warranty valid only in the 50 contiguous states plus the District of Columbia, excluding Puerto Rico and the Virgin Islands.**

This warranty is effective only if the product is purchased and operated in the USA; product usage which is in violation of the written instructions provided with the unit will void this warranty.

For international warranty, please contact the local distributor.

****Any instruction or policy included in this manual may be subject to change at any time.**

MAXI-MATIC, USA

18401 E. Arenth Ave. City of Industry, CA 91748

Customer Service Dept: (626) 912-9877 Ext: 120/107 MON-FRI 8am-5pm PST

Website: www.maxi-matic.com email: info@maxi-matic.com

RETURN INSTRUCTIONS

RETURNS:

A. Any return of defective merchandise to the manufacturer must be processed accordingly by first contacting customer service (contact information shown below) to obtain an RA # (Return Authorization Number). We will not accept any returns of merchandise without an applicable RA #.

B. IMPORTANT RETURN INSTRUCTIONS. Your Warranty depends on your following these instructions if you are returning the unit to Maxi-Matic USA:

1. Carefully pack the item in its original carton or other suitable box to avoid damage in shipping.
2. Before packing your unit for return, be sure to enclose:
 - a) Your name, full address with zip code, daytime telephone number, and RA#,
 - b) A dated sales receipt or PROOF OF PURCHASE,
 - c) The model number of the unit and the problem you are having (Enclose in an envelope and tape directly to the unit before the box is sealed,) and
 - d) Any parts or accessories related to the problem.
3. Maxi-Matic USA recommends you ship the package U.P.S ground service for tracking purposes. We cannot assume responsibility for lost or damaged products returned to us during incoming shipment. For your protection, always carefully package the product for shipment and insure it with the carrier. C.O.D shipments cannot be accepted.

4. All return shipping charges must be prepaid by you.

5. Mark the outside of your package:

MAXI-MATIC USA
18401 E. ARENTH AVE.
CITY OF INDUSTRY, CA 91748

6. Once your return has been received by our warehouse, Maxi-Matic USA will repair or replace the product if it is defective in material or workmanship, subject to the conditions in paragraph B.

7. Maxi-Matic will pay the shipping charges to ship the repaired or replacement product back to you.

Importantes Medidas de Seguridad

Cuando use aparatos eléctricos, precauciones básicas de seguridad deberán seguirse, incluyendo las siguientes.

1. Lea todas las instrucciones cuidadosamente, antes de usar el aparato
2. No toque las superficies calientes, use el mango o las agarraderas.
3. Remueva todo material de empaque, antes de usar el aparato
4. Lave todas las partes o accesorios removibles, antes de usar por vez primera.
5. Para protegerse, de una descarga eléctrica, no sumerja el cordón, enchufe eléctrico o aparato en agua o ningún otro líquido.
6. Cercana supervisión es necesaria, cuando el aparato sea usado por o cerca de niños
7. Desconecte el aparato, cuando no esté en uso y antes de limpiarlo. Permita que se enfríe, para remover las partes o accesorios.
8. Nunca use ningún aparato con el cordón dañado, enchufe, mal funcionamiento o dañado en alguna otra forma.
9. El uso de accesorios no recomendados por el fabricante, pueden causar daños personales o al aparato.
10. No lo use a la intemperie o en lugares húmedos.
11. No deje que el cordón cuelgue de la orilla de la mesa, mostrador o toque cualquier superficie caliente.
12. No lo ponga sobre o cerca de superficies calientes como estufas y hornos
13. Siempre deberá conectar el cordón eléctrico al aparato y después al toma corriente eléctrica, si aplica.
14. Siempre deberá de apagar el aparato antes de desconectar del toma corriente.
15. Nunca introduzca utensilios de metal en el aparato, podría causar fuego, descarga eléctrica o daños personales
16. Fuego podría ocurrir, si el aparato es cubierto o toca material inflamable como cortinas alfombras y paredes cuando esté en uso.
17. Extrema precaución deberá tener cuando use depósitos contruidos de otro material que no sean de metal o vidrio, si aplica.
18. No guarde ni ponga ningún material dentro del aparato, únicamente los accesorios recomendados por el fabricante, cuando no esté en uso.
19. No ponga dentro o en la superficie exterior del aparato los siguientes materiales, papel, cartón, plásticos o algún otro material inflamable.
20. Nunca coloque los siguientes materiales dentro de la unidad: Papel, cartón, plásticos o materiales similares que no sean comestibles.
21. Algunos superficies de mesas y mostradores hechos o recubiertos de laminados de CORIAN, MADERA FINA O FORMICA, no estan diseñados para soportar calores prolongados generados por ciertos aparatos eléctricos de cocina. SE RECOMIENDA COLOCAR MANOPLAS DE COCINA O MANTELES RESISTENTES AL CALOR BAJO SU APARATO.

GUARDE ESTAS INSTRUCCIONES

ESTE PRODUCTO ES PARA USO DOMÉSTICO ÚNICAMENTE.

RECOMENDACIONES

1. Siempre coloque la freidora en una superficie estable y mantenga todo material inflamable lejos de la unidad durante su uso.
2. Asegurese de que la freidora nunca este cerca o sobre una estufa encendida.
3. Antes de utilizar la freidora, devera de llenarse con la cantidad de aceite sugerido en este manual. ++ Nunca utilize la freidora sin aceite.
4. **Nunca mueva la freidora de un lugar a otro cuando este en uso.** El aceite se pone muy caliente. Espere a que la unidad y el aceite se enfríen completamente antes de moverla.
5. Esta freidora esta protegida por un interruptor de protección térmico el cual protege la unidad en caso de que se sobrecaliente.
6. **Es muy recomendado el conectar la unidad en dos toma corrientes diferentes cuando utilice las dos secciones de la freidora simultaneamente.**
7. Nunca sumerja el aparato completamente en agua.
8. Nunca deje la freidora sin atención mientras este en uso.
9. Siempre asegurese de la seguridad de los niños si están cerca de la freidora.
10. En caso de que la freidora o cordón eléctrico estén dañados, devera de ser reparado por un centro de servicio autorizado. No trate de repararlo usted mismo, se requiere el uso de herramienta especial.
11. Asegurese de no dañar (No doblar o golpear) los elementos térmicos de la unidad.
12. Se requiere que la caja de control este colocado perfectamente, para que el elemento térmico funcione a travez del interruptor térmico de seguridad integrado en la freidora..
13. En caso de que la unidad se sobrecaliente el interruptor térmico apagara automáticamente la freidora. Este interruptor de seguridad es un pequeño boton de color rojo localizado en la base de la unidad o dentro del compartimento para guardar el cordón eléctrico. Para reactivarlo empuje el boton con un objeto puntiagudo. ****Desconecte la freidora del toma corriente antes de reactivarla!**

COMO PREPARAR SU FREIDORA

ANTES DE USAR POR PRIMERA VEZ:

- Remueva todo material de empaque incluyendo manuales
 - Saque y lave todas las partes de la freidora con agua caliente.
- Nunca sumerja la caja de control y elemento termico de la freidora en ningun liquido.**
- Seque todas las partes perfectamente antes de volver a ensamblar la freidora.
 - No utilice la freidora sin suficiente aceite en la charola
 - La freidora devera de colocarse en una superficie plana todo el tiempo donde el cordón eléctrico este fuera del alcance de los niños y lejos para evitar que tropiesen accidentalmente con el mismo.

SUGERENCIAS:

- Cuando fría diferente tipo de alimentos, siempre empieze con los que utilizen menos temperatura para freirse.
- Nunca mezcle diferentes tipos de aceite para freir.
- Al freir alimentos que fueron cocinados primero, tomaran menos tiempo para freír que los que estan crudos.
- Reemplase el aceite despues de 10 a 15 usos o cuando el aceite se torne de color café y viscoso.

ADVERTENCIAS

- **ESTA FREIDORA ESTÁ DISEÑADA PARA USAR ACEITE O GORDURA LÍQUIDA, NO GORDURA SÓLIDA. SI UTILIZA SÓLIDA, AGUA O CONDENSACIÓN DE AGUA PODRÁ QUEDARSE ATRAPADA Y MEZCLARSE, CAUSANDO SALPICADURAS DE ACEITE MUY CALIENTE.**
- Nunca encienda la freidora sin aceite, al hacerlo podría dañar el aparato.
- También, no utilice ningún tipo de líquido como agua dentro de la freidora.
- Siempre coloque la freidora en una superficie plana, estable y seca. La freidora se pondrá muy caliente, asegúrese de que no esté muy cerca de otros objetos.

COMO UTILIZAR SU FREIDORA

- Asegúrese de que la freidora esté **desconectada del toma corriente**.
- Quite la canasta freidora y asegúrese de que el mango esté desdoblado y asegurado.
- Use únicamente aceite comestible de buena calidad como aceite de cacahuete, elote, girasol, canola, oliva o aceite vegetal. (Es recomendado no mezclar diferentes tipos de aceite)
- Coloque aceite dentro de una de las dos caserolas de la freidora, aproximadamente en la línea indicadora de **MIN.** y **MAX.**
- **No sobrepase de aceite la línea indicadora de MAX. o menos de la línea indicadora de MIN.**
- Limpie por dentro de la ventanilla con un poco de aceite para prevenir condensación.
- Asegúrese de que el control de temperatura esté colocado en apagado (**OFF**).
- Conecte la unidad al toma corriente.
- Ajuste el termostato de acuerdo a la temperatura sugerida por su resetario. La luz roja indicadora encenderá.
- Mientras que el aceite se está precalentando, prepare los alimentos a freír.
- Cuando coloque los alimentos dentro de la canasta freidora, asegúrese de que esté completamente seca. No introduzca agua, hielo o alimentos húmedos, podría causar salpicaduras de aceite caliente.
- Cuando esté friendo alimentos congelados, limpie de partículas de hielo y descongele los alimentos completamente.
- No sobrellene la canasta freidora.
- Cuando la olla freidora alcance la temperatura seleccionada, encenderá la luz indicadora **verde**.
- Programe el temporizador al tiempo deseado.
- Baje la canasta al aceite caliente y tape la freidora.

ADVERTENCIA: TENGA MUCHA PRECAUCIÓN AL TOCAR ALGUNO DE LOS CONTROLES DE LA FREIDORA CUANDO LO ESTE UTILIZANDO, VAPOR MUY CALIENTE PODRÍA ESCAPAR Y CAUSARLE GRAVES QUEMADURAS.

- Para evitar que los alimentos absorban demasiado aceite, remueva los alimentos rápidamente después que el tiempo de freír seleccionado haya pasado.

TABLA DE SUGERENCIAS PARA FREÍR

Los tiempos sugeridos en esta tabla son para referencia unicamente, deberan de ajustarse de acuerdo a la cantidad de alimentos que van a ser freídos.

Tipo de alimentos	Temp. °C	Peso en (gramos)	Tiempo estimado
Camarón	129°	250	3-5 minutos
Cebolla	140°	150	3-4 minutos
Hongos	140°	300	6-8 minutos
Filete de pescado	149°	250	5-6 minutos
Filete de pescado en batter	149°	400	6-8 minutos
Pastel de pescado	149°	400	6-8 minutos
Carne rebanada	171°	400	7-10 minutos
Filete de rez	171°	400	7-10 minutos
Trozitos de pollo	182°	500	7-10 minutos
Papas a la francesa (1 st time)	190°	500	6-10 minutos
Papas a la francesa (2 nd time)	190°	250	3-5 minutos

*Papas a la francesa fritas por 2da vez van a estar mas livianas y mas doradas.

DESPUES DE QUE LOS ALIMENTOS HAN SIDO FREIDOS:

1. Asegurese primero de apagar la unidad y desconectar del toma corriente.
2. Una vez que haya terminado de cocinar, remueva la tapadera, coloque la canasta sobre la freidora y deje que el aceite excesivo escurra en la caserola de la misma.
ADVERTENCIA: Al quitar la tapadera de la freidora escapara vapor muy caliente, tenga mucha precaución al removerla y mantenga la cara alejada de donde escape vapor.
3. Saque la canasta de la freidora y coloque los alimentos ya freídos en toallas de papel para que absorban el exceso de aceite. **No toque la canasta cuando todavia este caliente. Siempre utilice el mango de la misma.**
4. Transfiera los alimentos sin las toallas de papel a un plato limpio
5. Retorne la canasta en la freidora.
6. No mueva la freidora de su lugar hasta que este completamente fría.
7. Guarde la freidora en un lugar seco y limpio.

COMO LIMPIAR LA FREIDORA

8. Quite las tapaderas y las canastas freidoras.

AVISO: Antes de limpiar la freidora, asegurese de que este desconectada del toma corriente, la unidad y el aceite esten completamente frios.

ATENCIÓN: El aceite se mantiene caliente por un periodo muy largo de tiempo despues de usar. No intente mover la freidora mientras este caliente.

9. Espere que la freidora enfríe, levante y saque las dos cajas de control con los elementos térmicos.
10. Remueva la caserola interior y vierta el aceite en una olla. Es recomendado que filtre el aceite despues de cada uso si es que va a reusarlo nuevamente.
11. Despues de remover el aceite, limpie todas las partes de la freidora.
12. La caserola y la base pueden sumergirse completamente en agua y si va a sumergir la tapadera, se recomienda remover el filtro antes de hacerlo.
13. La caja de control y elemento térmico deveran de limpiarse con un trapo húmedo y enjabonado , luego utilice un trapo seco y absorbente.

ADVERTENCIA: Nunca sumerja la caja de control y elemento térmico en agua o ningún otro líquido.

14. Seque todas las partes completamente.

Nota: Nunca utilice cepillos, estropajos abrasivos o solventes para limpiar la freidora.

MANTENIMIENTO Y CUIDADOS

Como reemplazar los filtros de la tapadera:

El filtro de carbón **(Negro)** devera de cambiarse cada 6 meses y el filtro**(blanco)**de aceite cada 12 meses.

- 1) Quite la tapadera del filtro.
- 2) Remueva los dos filtros.
- 3) Tire los dos filtros a la basura y reemplace con nuevos. Asegurese de colocar el filtro**(blanco)** sobre la superficie metálica y abajo del filtro de carbón**(Negro)**.

COMO GUARDAR SU FREIDORA

Siempre espere a que la freidora enfríe completamente antes de guardar.

Guarde la unidad en un lugar seco y mantenga el cordón eléctrico fuera del alcance de los niños.

EL USO DE UN CORDÓN CORTO

- 1) Para reducir el riesgo de daños personales como un tropezón o enredarse con el cordón eléctrico, un cordón corto es utilizado con la unidad.
- 2) Una extensión eléctrica mas larga podrá ser utilizada siempre y cuando tome extremas precauciones durante su uso.
- 3) Si un cordón eléctrico más largo va a ser utilizado tome nota de lo siguiente:

Las especificaciones eléctricas especialmente el (amperage) del cordón eléctrico a utilizar deberá de ser de igual o más amperage que el especificado en el aparato.

El cordón eléctrico deberá de ser colocado de una manera que no cuelgue de la mesa, donde los niños no puedan jalar o tropezar con el, accidentalmente.

ENCHÚFE POLARIZADO

Si este aparato esta equipado, con un cordón eléctrico de **enchúfe polarizado**(un lado del enchúfe es más ancho que el otro) favor de seguir las siguientes recomendaciones.

Para reducir el riesgo de una descarga eléctrica este enchúfe esta diseñado para entrar en el receptáculo eléctrico de una sola manera. Si el enchúfe eléctrico no entra completamente, de vuelta al enchúfe y trate de nuevo, si no entra de ninguna manera, pongase en contacto con un electricista para solucionar el problema.

NO TRATE DE MODIFICAR EL ENCHÚFE DE NINGUNA MANERA.

ESTE APARATO ES PARA USO DOMÉSTICO ÚNICAMENTE.

GARANTÍA LIMITADA * UN (1) AÑO
GARANTIA ES VALIDA CON UNA PRUEBA DE COMPRA FECHADA

1. Su aparato de cocina está construido con precisión, inspeccionados y probados antes de salir de nuestra fábrica.
2. Se garantiza, al comprador original, de estar libres de defectos de fabricación en condiciones de uso normales y las condiciones para un (1) año, cordones excluidos. Esta garantía se aplica sólo al comprador original de este producto.
3. Si necesita cambiar la unidad, devuélvala en su caja original, con el recibo de compra, a la tienda donde lo compró. Si usted está más allá del plazo concedido para el retorno por la política de la tienda, por favor consulte la garantía incluida.
4. Si utiliza el aparato para uso doméstico y de acuerdo con las instrucciones, debería ofrecerle años de servicio satisfactorio.
5. Durante el período de garantía de un año, un producto con un defecto será reparado o reemplazado por un modelo nuevo o reacondicionado (a nuestro criterio) cuando el producto sea devuelto a nuestro Centro de Servicio. (Consulte la sección "Devoluciones" a continuación).
6. El producto reparado o reemplazado estará garantizado por el saldo restante del período de garantía de un año y un plazo adicional de un mes.
- 7. Esta garantía limitada cubre los aparatos comprados y usados en los 50 estados contiguos y el Distrito de Columbia, y no cubre:**
 - Los daños causados por el uso excesivo, negligencia, uso y desgaste normal, uso comercial, montaje o instalación incorrecta del producto.
 - Los daños causados durante el envío.
 - Los daños causados por la sustitución o reposición de fusibles o disyuntores.
 - Defectos que no sean defectos de fabricación.
 - Rotura causada por mal uso, abuso, accidente, alteración, falta de cuidado y mantenimiento, o incorrecta de corriente o voltaje.
 - Pérdida o falta alguna pieza del producto. Las piezas se deben comprar por separado.
 - Daños de piezas que no sean eléctricos; por ejemplo: agrietado o roto de plástico o de vidrio.
 - Daños por servicio o reparación por personal no autorizado.
 - Las garantías extendidas compradas a través de una empresa independiente o revendedor.
 - Remordimiento del consumidor no es una razón aceptable para devolver un producto a nuestro Centro de Servicio.

*** Un año de garantía limitada válida solamente en los 50 estados contiguos y el Distrito de Columbia, excluyendo Puerto Rico y las Islas Vírgenes.**

Esta garantía es válida sólo si el producto es comprado y operado en los EE.UU., el uso del producto que se encuentra en violación de las instrucciones escritas proporcionadas con la unidad anulará esta garantía.

Para la garantía internacional, por favor póngase en contacto con el distribuidor local.

****** Cualquier instrucción o política incluida en este manual puede estar sujeta a cambios en cualquier momento.

MAXI-MATIC, EE.UU.

18401 E. Ave Arenth. City of Industry, CA 91748

Departamento de Atención al Cliente: (626) 912-9877 Ext: 120/107 Lunes a viernes 8am-5pm PST Sitio web: www.maxi-matic.com email: info@maxi-matic.com

INSTRUCCIONES DE DEVOLUCIÓN

DEVOLUCIONES:

A. Cualquier devolución de mercancía defectuosa al fabricante deben ser procesados apropiadamente contactando primero al servicio al cliente (información de contacto se muestra a continuación) para obtener un # RA (Número de autorización de devolución). No se aceptará ninguna devolución de mercancía sin un # RA aplicable.

B. INSTRUCCIONES IMPORTANTES DE RETORNO. Su garantía depende que usted siga estas instrucciones si va a devolver la unidad a Maxi-Matic EE.UU.:

1. Empaque cuidadosamente el producto en su caja original o en otra caja adecuada para evitar daños durante el envío.
2. Antes del envío de la devolución unidad, asegúrese de adjuntar:
 - a) Su nombre, dirección completa con código postal, número de teléfono durante el día, y #RA
 - b) Un recibo de compra fechado o COMPROBANTE DE COMPRA,
 - c) El número de modelo de la unidad y el problema que tiene (Encierre en un sobre y pegue directamente a la unidad antes de sellar la caja) y
 - d) Todas las piezas o accesorios relacionados con el problema.
3. Maxi-Matic EE.UU. recomienda enviar el paquete de servicio terrestre de UPS para fines de seguimiento. No podemos asumir la responsabilidad por productos perdidos o dañados devueltos a nosotros durante el transporte entrante. Para su protección, siempre cuidadosamente empaquetar el producto para su envío y asegurarlo con la compañía. Envíos C.O.D no puede ser aceptado.

4. Todos los gastos de envío de devolución debe ser pagado por usted.

5. Marque el exterior del paquete:

MAXI-MATIC EE.UU.
18401 E. ARENTH AVE.
CITY OF INDUSTRY, CA 91748

6. Una vez que su devolución ha sido recibida por nuestro almacén, Maxi-Matic EE.UU. se compromete a reparar o sustituir el producto si presenta defectos de materiales o mano de obra, sujeto a las condiciones del apartado B.

7. Maxi-Matic pagará los gastos de envío para enviar el producto reparado o reemplazado de nuevo a usted.